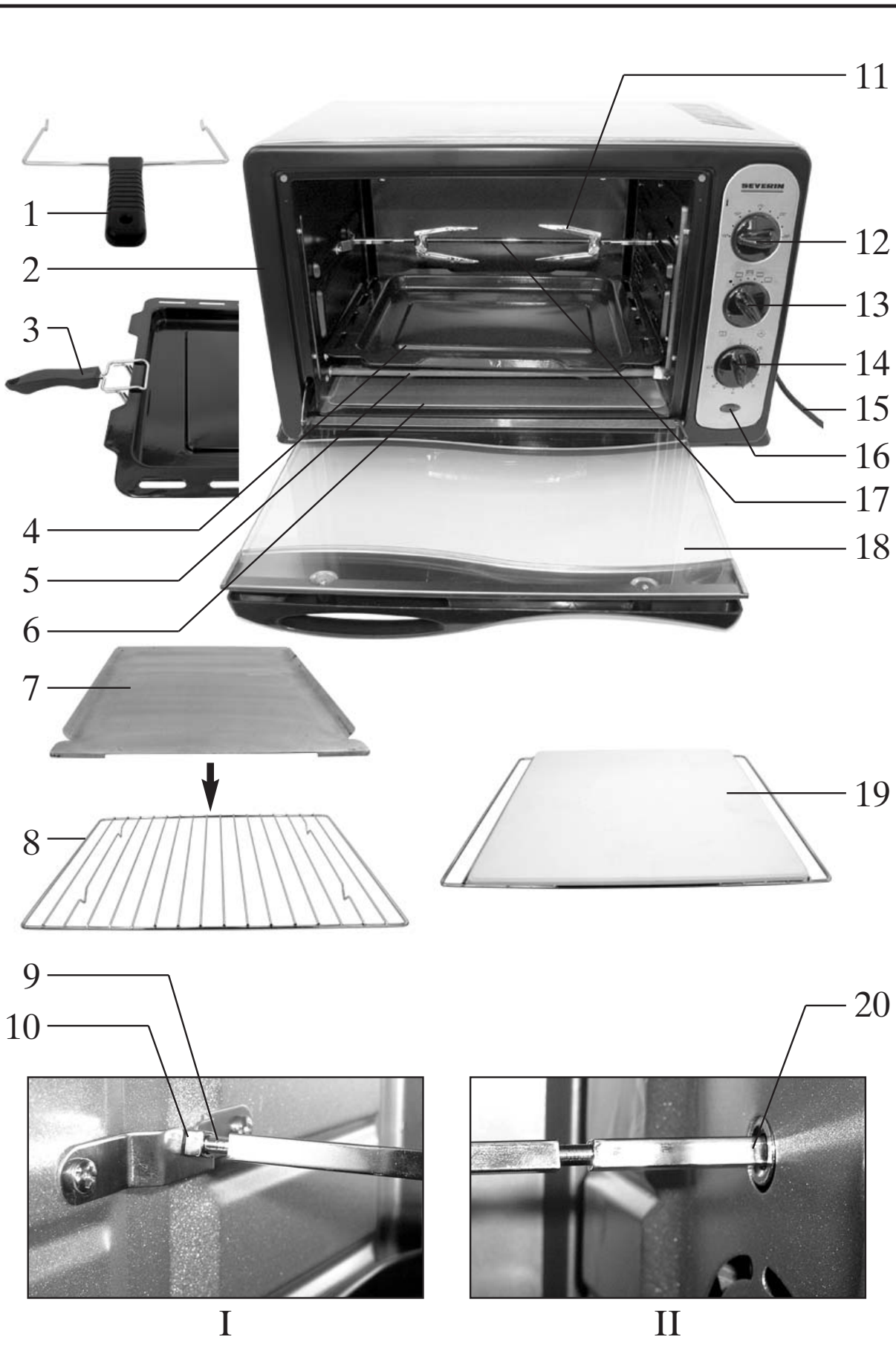
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(GB) Rotisserie toast oven

Dear Customer,
Before using the appliance, the user should read the following instructions carefully.

Connection to the mains supply
The appliance should only be connected to an earthed socket installed in accordance with the regulations. Make sure that the supply voltage corresponds with the voltage marked on the rating label. This product complies with all binding CE labelling directives.

Familiarisation
1. Spit handle assembly
2. Main unit
3. Baking tray handle
4. Baking tray
5. Heating element
6. Reflector sheet
7. Biscuit tray
8. Baking rack
9. Recesses for spit handle assembly
10. Spit end-piece (idle)
11. Food holding clamps
12. Temperature control knob
13. 5-position switch
14. Timer
15. Power cord with plug
16. Indicator lamp
17. Rotating spit
18. Door
19. Pizza stone
20. Spit end-piece (drive unit connection)

Important safety instructions
- Before the appliance is used, the main body as well as any attachment fitted should be checked thoroughly for any defects. Should the appliance, for instance, have been dropped onto a hard surface, it must no longer be used: even invisible damage may have adverse effects on the operational safety of the appliance.
- This appliance operates at very high temperatures.

  Warning: the door as well as the accessible surfaces of the appliance become hot during operation. Burns can occur from touching the hot parts!
- Do **not** touch the heating elements.
- Before the appliance is used, the reflector sheet must be fitted in its proper position underneath the bottom heating elements.
- Overheated oil or fat may tend to ignite. Therefore do not overfill the baking tray.
- Do not leave the appliance unattended while in use.
- The appliance is not intended to be operated by means of an external timer or separate remote-control system
- This appliance is not intended for use by any person (including children) with reduced physical, sensory or mental capabilities, or lacking experience and knowledge, unless they have been given supervision or instruction concerning the use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.
- Do not position or operate the appliance close to or underneath any wall-cupboards or hanging objects such as curtains or any inflammable materials, and do not position any objects on top of the appliance.
- During operation, the appliance must be placed on a heat-resistant surface, impervious to splashes and stains. Do not position the appliance on or near hot surfaces, open flames or inflammable vapours.
- **Caution:** the pizza stone becomes very hot during use, and will only cool down very slowly after the appliance has been switched off and disconnected from mains power. There is a severe danger of burns in any case of contact.
- Always let the pizza stone cool down completely before it is removed from the

appliance.

- **Caution:** do not place aluminium foil or anything similar between the grill rack and the pizza stone. Place the stone directly onto the rack.
- Do not allow the power cord to touch any hot parts of the appliance.
- Do not let the power cord hang free.
- **Always switch off and remove the plug from the wall socket after use, as well as**
  - **in cases of malfunction, and**
  - **during cleaning.**
- When removing the plug from the wall socket, never pull on the power cord; always grip the plug itself.
- No responsibility can be/will be accepted if damage results from improper use, or if these instructions are not complied with.
- This appliance is intended for domestic use only and not for commercial applications.
- In order to comply with safety regulations and to avoid hazards, repairs of electrical appliances must be carried out by qualified personnel, including the replacement of the power cord. If repairs are needed, please send the appliance to one of our customer service departments. The address can be found in the appendix to this manual.

Temperature control
With the temperature control knob, the temperature can be set to the desired level.

5-position switch settings

- Both heating elements and rotating spit switched off.

Upper heat
Upper heat with rotating spit
Upper heat and lower heat
Lower heat

The heating elements will only be switched on after the timer is activated.

Timer
By using the timer, the cooking time can be selected up to a maximum of 60 minutes. After the pre-programmed time has elapsed, an acoustic signal indicates that the heating elements are switched off. To switch off the whole appliance, the heating elements must be switched off as well.

Indicator lamp
The indicator lamp lights up when the appliance is switched on with the timer.

Hot-air function
The hot-air fan is activated automatically whenever the heating elements are switched on.

Rotating spit
When using the rotating spit, only the upper heating function is used.

- Before the spit is used, always ensure that the baking tray is properly inserted into any of the guide rails.
- When the food to be cooked is put onto the spit, make sure that it cannot come into contact with either the upper heating elements or the baking tray; ensure sufficient distance.
- Pierce the food to be cooked on the spit, making sure that the spit goes through the middle. This is to ensure that the food is sufficiently distant from the baking tray, the oven interior and the heating elements. Use the holding clamps to secure the food in the centre of the spit.
- Any parts sticking out (e.g. wings of a chicken) should be held in with a tooth-pick, a piece of string or other suitable means. This ensures that no part of the food can protrude or come off during the cooking process.
- *Inserting and removing the rotating spit:*
  - Once the food has been securely attached, place the spit onto the handle assembly. Ensure that the indentations in the handle assembly fit into the corresponding recesses in the spit.
  - Slide the spit end-piece with the drive unit connection into the drive unit (see picture **II**).

- Place the idle end of the spit into its holding bracket on the other side (see picture **I**).
- To remove the rotating spit, follow these steps in reverse order.

Biscuit tray
The biscuit tray is ideal for baking biscuits. Ensure that the tray is placed onto the grill rack with the angled rim facing upwards (see picture).

Pizza stone
- Always place the pizza stone on the middle of the grill rack before inserting the rack into the appliance.
- Preheat the appliance to the required temperature as described in the section ***Operation***.
- With certain pre-baked pizzas made from especially light dough, the pre-heating phase should be shortened; this is to prevent the bottom layer of the pizza dough from browning too fast.
- After pre-heating, open the door and use a spatula to place the pizza on the centre of the stone. The pizza should be slightly smaller than the stone so that there is a clear space all round it.
- The pizza is ready once the cheese topping has melted and the bottom of the dough is slightly brown. Use a spatula for removing the pizza and serving it.

Start up
- Clean the appliance (see ***General care and cleaning***) and remove any packing materials completely.
- Before using the appliance for the first time, let it heat up for 10 minutes with both heating elements on. When the appliance is switched on for the first time, a slight smell may be emitted. This is normal and will only last for a very short time. Ensure sufficient ventilation.

Operation
- Before using the appliance, make sure that the reflector sheet is fitted in its proper position underneath the lower heating elements.
- Pre-heat the oven compartment for several minutes with the door closed, using both heating elements. Set the temperature control knob to the required level and use the timer control knob to select the desired pre-heating time.
- Place the food to be cooked on the baking rack. When cooking food containing fat or moisture, use the baking tray to stop any dripping into the interior of the appliance.
- When using the rotating spit, always ensure that the baking tray is properly inserted in the lowest guide rails.
- If the biscuit tray or pizza stone is used, it should be placed straight onto the grill rack.
- Close the door, set the temperature control knob to the required level and use the timer knob to select the desired cooking time.
- For overhead baking or grilling, either the upper or the upper and lower elements may be selected.
- The switch settings (upper heat/lower heat) may be changed during the cooking process.
- After the pre-programmed cooking time has elapsed, the timer will automatically switch off the heating elements.
- To interrupt the cooking process temporarily, set the 5-position switch to the "●" position. However, it should be noted that the timer function continues during the interruption.
- To switch off the appliance earlier, set the timer to "**0**" and turn the 5-position switch to the "●" position.
- Always use the door handle to open the hot door after use. When removing the baking tray, use the tray handle provided. Likewise, when removing the spit, the spit handle must be used. To remove the baking tray and, if necessary, the biscuit tray with it, an oven cloth must be used.

Always place the baking tray on a heat-resistant surface.
– After use, set the 5-position switch to the "●" position and remove the plug from the wall socket.

Cooking times

The grilling/cooking times listed are approximate times only, as each food to be grilled or cooked is of a different nature and consistency; please also refer to the information contained on the food packaging.

Food	Temperature / setting	Grilling/ cooking time
Chicken (rotating spit)	200°C	60 mins.
Pizza (deep-frozen)	200°C	12-14 mins.
Toast Hawaii	175°C	8-10 mins.
Baguette (deep-frozen)	180°C	16-18 mins.
Cookies, biscuits	175°C	15-17 mins.
Cakes, pastry	150°C	50-60 mins.

General care and cleaning

- Before cleaning the appliance, ensure it is disconnected from the power supply and has completely cooled down.
- To avoid the risk of electric shock, do not clean the appliance with water and do not immerse it in water.
- Do not use abrasives, harsh cleaning solutions or spray-type oven cleaners.

– The exterior of the housing may be cleaned with a damp, lint-free cloth.
– The baking tray, baking rack, biscuit tray, spit and holding clamps may be cleaned using hot water and a mild detergent, or in a dish-washer.
– If necessary, the reflector sheet may be removed before cleaning. Make sure that the reflector sheet is fitted in its proper position underneath the heating elements after cleaning.
– Allow the pizza stone to cool down completely before cleaning. Any remaining food can be scraped off with a wooden spatula. Because the surface is porous, discoloration as a result of contact with food is normal.
If the stone has been rinsed in water during the cleaning process, ensure that it has dried of completely before it is used again. Only a completely dry stone ensures best baking results.

Disposal

Do not dispose of old or defective appliances in domestic garbage; this should only be done through public collection points.

Guarantee

This product is guaranteed against defects in materials and workmanship for a period of two years from the date of purchase. Under this guarantee the manufacturer undertakes to repair or replace any parts found to be defective, providing the product is returned to one of our authorised service centres. This guarantee is only valid if the appliance has been used in accordance with the instructions, and provided that it has not been modified, repaired or interfered with by any unauthorised person, or damaged through misuse.
This guarantee naturally does not cover wear and tear, nor breakables such as glass and ceramic items, bulbs etc. If the product fails to operate and needs to be returned, pack it carefully, enclosing your name and address and the reason for return. If within the guarantee period, please also provide the guarantee card and proof of purchase.